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U. S. DEPARTMENT OF AGRICULTURE  
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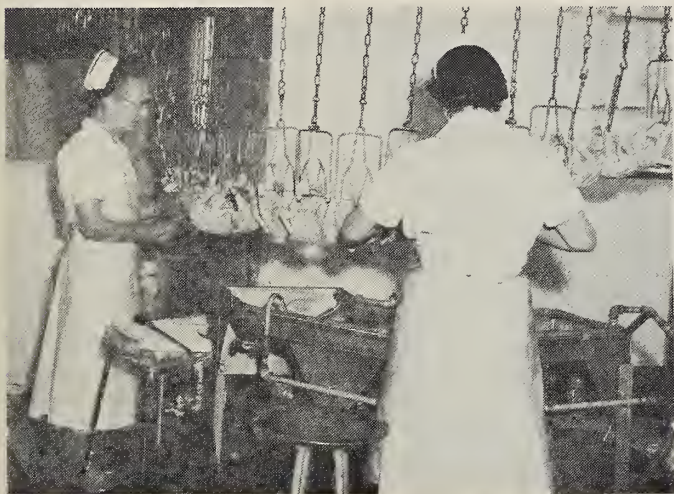
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PHOTO SERIES NO. 23

## PROCESSING READY-TO-COOK FRYER CHICKENS

OCTOBER 1958

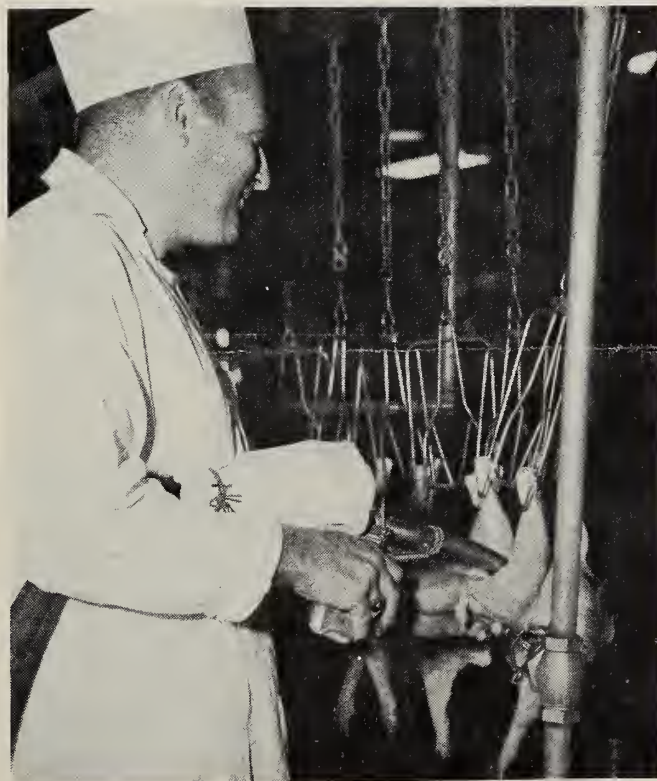
Assembly-line efficiency and scrupulous sanitation in handling mark the modern poultry processing plant. Federal inspection for wholesomeness is required after January 1, 1959 for all slaughtered poultry moving in interstate commerce. The trend today is toward marketing an eviscerated, ready-to-cook product which requires a minimum of preparation on the part of the consumer. The pattern of processing is similar in all plants ... slaughter, feather removal, evisceration, and chilling. After an appropriate time for chilling, the birds are placed on a drainage line, then packaged for freezing or ice-packed for shipment fresh-chilled. These scenes are in a Turlock, Calif., plant processing ice-packed fryer chickens. Photographs were taken for USDA's Agricultural Marketing Service.



N-27945--Incisions to the crop and body cavities -- first step in eviscerating fryer chickens.



N-27947--USDA veterinarian and lay inspector examine all organs to insure wholesomeness.



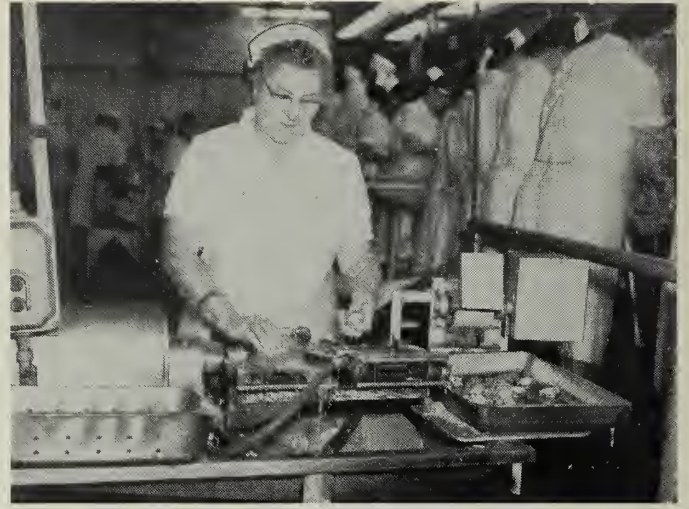
N-27938--A vacuum is used to remove lungs from chicken during evisceration.

*Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.*





N-27942--Mechanical head remover ("neck stretcher") clips heads from chickens on eviscerating line in processing plant, Turlock, California.



N-27952--Chicken gizzards are cleaned mechanically, then placed with necks and other giblets.



N-27946--Packaging giblets and necks. These are placed in body cavity prior to chilling.

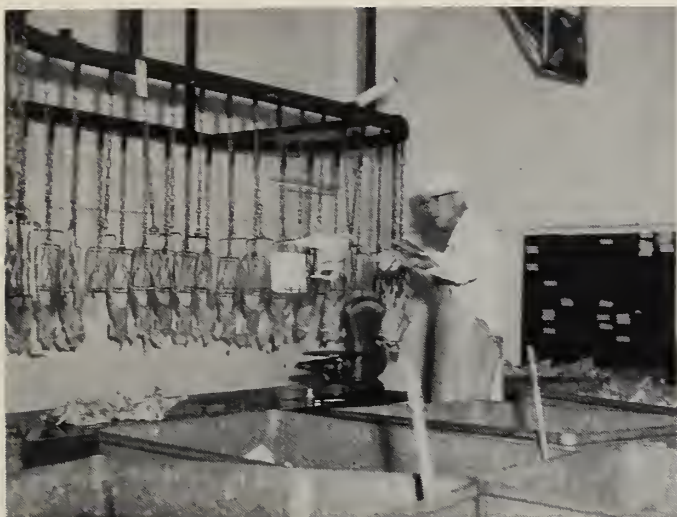


N-27940--Workers inspect chickens for eviscerating workmanship prior to final wash.



N-27941--As chickens emerge from washer, necks are clipped off for packing with giblets.





N-27939--Each chicken is graded for quality by a USDA grader, then tossed into appropriate chill tank.



N-27953--Eviscerated chickens, covered with slush ice, cool in chill tanks. Aeration speeds chilling, gives greater uniformity of cooling.



N-27954--Plant supervisor shows "header" used to aerate chilling solution.



N-27949--After thorough cooling, eviscerated chickens are removed from chill tanks and placed on drainage line. Drainage takes about 12 minutes.



N-27948--On drainage line, packing box precedes chickens it will contain, box and liner weight plainly marked on lid.





N-27944--Crushed ice is added to cover eviscerated, ready-to-cook fryer chickens in packing box.



N-27943--At end of drainage line, previously graded birds are identified with wing clips showing USDA grade. In background, chickens are packed in box shunted from line, and weighed.